

WHAT IS CLAIMED IS:

1 1. ~~A~~ method comprising:
 2 providing a fruit juice that is substantially free of insoluble fruit solids,
 3 treating a first portion of the fruit juice to preferentially remove acidic compounds
 4 from the raw fruit juice feedstock whereby an acids-enriched juice fraction and an acids-
 5 reduced juice fraction are produced, and
 6 combining the acids-reduced juice fraction with a second portion of the fruit juice to
 7 create a acids-reduced fruit juice.

1 2. The method of claim 1, further comprising combining the acids-enriched juice
 2 fraction with a third portion of the fruit juice to create an acids-enriched fruit juice.

1 3. The method of claim 1, further comprising concentrating the acids-reduced fruit
 2 juice by removing a portion of the water therein.

1 4. The method of claim 2, further comprising concentrating the acids-enriched fruit
 2 juice by removing a portion of the water therein.

1 5. The method of claim 1 wherein the fruit juice is cranberry juice.

1 6. An acids-enriched fruit juice prepared by the method of claim 2.

1 7. An acids-reduced fruit juice prepared by the method of claim 1.

1 8. The method of claim 1 wherein the step of treating a first portion of the fruit juice
 2 comprises nanofiltration

1 9. A method comprising:
 2 providing a fruit juice that is substantially free of insoluble fruit solids,
 3 treating a first portion of the fruit juice to preferentially remove acidic compounds
 4 from the raw fruit juice feedstock whereby an acids-enriched juice fraction and an acids-
 5 reduced juice fraction are produced, and

6 combining the acids-enriched fruit juice fraction with a second portion of the fruit
7 juice to create an acids-enriched fruit juice.

1 10. The method of claim 9, further comprising combining the acids-reduced juice
2 fraction with a third portion of the fruit juice to create an acids-reduced fruit juice.

1 11. The method of claim 10, further comprising concentrating the acids-reduced fruit
2 juice by removing a portion of the water therein.

1 12. The method of claim 9, further comprising concentrating the acids-enriched fruit
2 juice by removing a portion of the water therein.

1 13. The method of claim 9 wherein the fruit juice is cranberry juice.

1 14. An acids-enriched fruit juice prepared by the method of claim 9.

1 15. An acids-reduced fruit juice prepared the by method of claim 10.

1 16. The method of claim 9 wherein the step of treating a first portion of the fruit juice
2 comprises nanofiltration.

1 17. A blended juice product comprising the acids-enriched fruit juice of claim 6 or
2 claim 14.

1 18. A blended juice product comprising the acids-reduced fruit juice of claim 7 or
2 claim 15.

1 19. An acids-enriched fruit juice powder prepared by drying the acids-enriched fruit
2 juice of claim 6 or claim 14.

1 20. An acids-reduced fruit juice powder prepared by drying the acids-reduced fruit
2 juice of claim 7 or claim 15.

1 ~~21~~ A method comprising:
2 providing a vegetable juice that is substantially free of insoluble vegetable solids,
3 treating a first portion of the vegetable juice to preferentially remove acidic
4 compounds from the raw vegetable juice feedstock whereby an acids-enriched juice fraction
5 and an acids-reduced juice fraction are produced, and
6 combining the acids-reduced juice fraction with a second portion of the vegetable
7 juice to create an acids-reduced vegetable juice.

1 22. The method of claim 21, further comprising combining the acids-enriched juice
2 fraction with a third portion of the vegetable juice to create an acids-enriched vegetable juice.

1 23. The method of claim 21, further comprising concentrating the acids-reduced
2 vegetable juice by removing a portion of the water therein.

1 24. The method of claim 22, further comprising concentrating the acids-enriched
2 vegetable juice by removing a portion of the water therein.

1 25. The method of claim 21 wherein the vegetable juice is selected from the group
2 consisting of tomato juice and pepper juice.

1 26. An acids-enriched vegetable juice prepared by the method of claim 22.

1 27. An acids-reduced vegetable juice prepared by the method of claim 21.

1 28. The method of claim 21 wherein the step of treating a first portion of the
2 vegetable juice comprises nanofiltration.

1 ~~29~~ A method comprising:
2 providing a vegetable juice that is substantially free of insoluble vegetable solids,
3 treating a first portion of the vegetable juice to preferentially remove acidic
4 compounds from the raw vegetable juice feedstock whereby an acids-enriched juice fraction
5 and an acids-reduced juice fraction are produced, and

6 combining the acids-enriched vegetable juice fraction with a second portion of the
7 vegetable juice to create an acids-enriched vegetable juice.

1 30. The method of claim 29, further comprising combining the acids-reduced juice
2 fraction with a third portion of the vegetable juice to create an acids-reduced vegetable juice.

1 31. The method of claim 30, further comprising concentrating the acids-reduced
2 vegetable juice by removing a portion of the water therein.

1 32. The method of claim 29, further comprising concentrating the acids-enriched
2 vegetable juice by removing a portion of the water therein.

1 33. The method of claim 29 wherein the vegetable juice is selected from the group
2 consisting of tomato juice and pepper juice.

1 34. An acids-enriched vegetable juice prepared by the method of claim 29.

1 35. An acids-reduced vegetable juice prepared the by method of claim 30.

1 36. The method of claim 29 wherein the step of treating a first portion of the
2 vegetable juice comprises nanofiltration.

1 37. A blended juice product comprising the acids-enriched vegetable juice of claim
2 26 or claim 34.

1 38. A blended juice product comprising the acids-reduced vegetable juice of claim 27
2 or claim 35.

1 39. An acids-enriched vegetable juice powder prepared by drying the acids-enriched
2 vegetable juice of claim 26 or claim 34.

1 40. An acids-reduced vegetable juice powder prepared by drying the acids-reduced
2 vegetable juice of claim 27 or claim 35.